Sustainability for small food producers

CONFERENCE & BROKERAGE EVENT

26th – 27th MARCH 2015

Anuga FoodTec, Cologne

Koelnmesse GmbH, Messeplatz 1
50679 Cologne, Germany

Institut für Lebensmittel- und Umweltforschung e.V.

TRADEIT

enterprise europe network
Business Support on Your Doorstep

FIRST CALL FOR PARTICIPATION

Sustainability for small food producers
CONFERENCE AND BROKERAGE EVENT

DATE OF THE EVENT

26th–27th of March 2015

PLACE

Anuga FoodTec, Cologne
Koelnmesse GmbH
Messeplatz 1
50679 Cologne
Germany

PARTICIPANTS

- Food producers, especially from the Dairy, Meat and Bakery sectors
- Suppliers of technologies and solutions for sustainable practices in water, energy and waste management; transport and logistics; raw material sourcing; process optimisation and sustainability certification.

LANGUAGE

English, German

REGISTRATION AND COST

TRADEIT events are free of charge. The European Commission will proportionally fund the travel costs of qualifying SMEs in the Dairy, Meat and Bakery Sectors.

To register go to:
www.b2match.eu/tradeitfoodsustainability

Registration deadline: 21st of March 2015

FOR FURTHER INFORMATION, PLEASE CONTACT:

Mrs. Martha Walter » *martha.walter@ilu-ev.de* or
Dr. Karsten Schmidt » *karsten.schmidt@ilu-ev.de*

There are TRADEIT Advisors in 8 European Countries go to www.tradeitnetwork.eu to make contact.

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TRADEIT @ ANUGA FOODTEC

TRADEIT, a network for the support of traditional food producers is hosting a workshop and a brokerage event alongside Anuga FoodTec trade fair in Cologne, in collaboration with Enterprise Europe Network.

This event will bring together traditional Dairy, Meat and Bakery producers and technology suppliers. Together we will explore new developments that could help to make small food businesses more sustainable. The sessions will focus on technologies, innovations and best practice solutions for creating cost effective production systems. In addition to the workshop sessions, the brokerage sessions will provide participants with an opportunity to connect with the people and companies dedicated to changing the food system.

SUSTAINABILITY AND THE FUTURE OF TRADITIONAL FOOD ENTERPRISES

Consumers invest deeply in brands and products which capture and reflect their own personal values. Traditional, craft and artisan food products typically have a brand built around regional sourcing and production with an implicit focus on sustainability. The reality is that in many cases small businesses face significant challenges in achieving the desired environmental performances. This event will provide participants with the access to the latest thinking on creating sustainable food businesses and the access to important innovative technologies. There will also be technology demonstrations and relevant case studies.

Invited participants will have free access during the entire ANUGA FoodTec (24th–27th March 2015).

PROGRAMME

26th March 2015

09.00–09.30	Registration
09.30–09.45	Welcome
TRADEIT Discussions (Technologies and Solutions for Sustainability)	
09.45–10.00	Keynote speech - Sustainability in small food businesses
10.00–10.45	**TOPIC 1** *Water and energy efficiency in food production*
10.45–11.05	*Coffee break*
11.05–11.50	**TOPIC 2** *Sustainable sourcing, processing, packaging and intelligent waste management (REduce, REuse, REcycle)*
11.50–12.20	Podium discussion
12.20–13.40	*Lunch*
12.40–13.40	Business Match I (Bilateral Meetings)
13.40–14.25	**TOPIC 3** *Food chains, food miles, transport and logistics*
14.25–15.10	**TOPIC 4** *How sustainability helps to grow your business*
15.10–15.25	Podium discussion
15.25–16.00	*Coffee break + Open Networking*
15.30–17.30	Business Match II (Bilateral Meetings)

27th March 2015

TRADEIT Demo Tours	
10.00–12.00	The TRADEIT team of advisors will take participating food companies on a tour of specifically selected technologies which are accessible and appropriate for helping small food businesses to achieve sustainability. The tours will cover technologies applicable to each of three groups: Dairy, Meat and Bakery.